

Fantesk™

What is this technology?

Starch, water and oil are processed by steam jet-cooking to form microscopic, starch-coated oil droplets. The resulting starch / oil composite is stable; can be used wet or dry; is simply produced, biobased and environmentally friendly.



What problem does it address?

Standard emulsifiers are not able to deliver oil droplets of 1 -10 microns in a water-based medium. These larger droplets contribute to improved delivery, lubricating and protective properties.

Who could use this technology?

Fantesk™ is already licensed for use in the following applications:

- Low fat meats
- Flavor delivery in battered, frozen seafood
- Seed coatings
- Anti-microbial lotions

Fields of use yet to be licensed include:

- Oil drilling lubricants
- Animal feed binders
- Drug delivery systems
- Others as determined by the vision of potential CRADA / licensing partners

How is this technology unique?

The starch-oil composite is the only known method to deliver 1 – 10 micron oil-droplets in a stable, water-based medium.

Manufacturing / Licensing Opportunity

This proven technology needs a manufacturer to produce material serving multiple different markets. Fantesk™ can be customized for specific uses by processing different ingredients with the same equipment.

CRADA and licensing partners are also needed to develop this material for other fields of use.

Stage of Development

Through CRADA partners, a diverse range of products have been tested and optimized; more than half are in commercial use.

IP Status

Awarded U.S. Patents

5,676,994; 5,882,713; 6,238,677; 6,669,962; 6,461,999;

Additional patent pending

Contact Information

Dr. Frederick Felker • Phone: 309.681.6663 • Email: felkerfc@ncaur.usda.gov